INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1595 — Washington, D. C. — August 4, 1956

Prestige Article Reprints Mailed to N.C.A. Members

Canned foods were given a two-page color spread by Demetria Taylor, food editor of *True Confessions* magazine, in the August issue of this publication, which reports a circulation of 1,450,000 and readership of 1,928,000.

As part of the continuing N.C.A. Consumer and Trade Relations program, reprints of the feature, which was entitled "Such Good Things in Food are Canned!", were mailed this week to the membership with an accompanying letter from Executive Secretary Carlos Campbell pointing out that national magazines are constantly adding to the prestige of canned foods by featuring such articles. This one reaches still another segment of the consumer field; *True Confessions'* audience is primarily made up of young married women, 18 to 25 years old, who prepare meals for an average of four persons per day.

Emergency Travel Time Ruling

The Wage and Hour Administrator on July 31, amended an Interpretative Bulletin issued December 24, 1955, as it concerned emergency travel time under the Portal-to-Portal Act.

The December announcement that time spent traveling to and from work on emergency calls would be considered working time brought forth many protests from various groups. The interpretation, which conflicted with established industry practices, seemed unwarranted and was unsupported by the legislative history of the Act.

In the amendment issued on July 31, the Administrator announced that its Divisions are taking no position where emergency calls require the employee to report back to his regular place of business. In the event an employee is required to travel a substantial distance at night to perform an emergency job for one of his employer's customers, the time spent in traveling will be considered working time.

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Dr. Ernest D. Clark and Edgar C. Kellogg Retire, Concluding 37 Years Each of N.C.A. Service

Two N.C.A. employees came under the Association retirement plan as of August 1, each of them concluding 37 years of continuous service to the N.C.A.

They are Dr. Ernest D. Clark, Director of the Northwest Branch at Seattle, and Edgar C. Kellogg, Director of Purchases and Supplies in the Washington headquarters office. Farewell gatherings were held for each in the respective offices with parting gifts presented on behalf of the Association and staff. Accounts of the contributions of each of these employees to service of N.C.A. members are given below:

Dr. Ernest D. Clark

Dr. Ernest D. Clark, Director of the Northwest Branch of the National Canners Association in Seattle since it was established in 1919, retired on August 1. Dr. Clark is best known for the leading role he played in several major achievements of salmon canning development, among them the pioneer work he performed with the late Eugene Shostrom and the late Dr. Ray W. Clough in standardizing methods of inspection now in use in various laboratories; the development of the food inspection service known as the "Better Salmon Control Plan" in 1936; and in annual management of the canned salmon cuttings begun in 1933.

He was also outstanding in other phases of administrative work, including the handling of consumer complaint cases in cooperation with the N.C.A. Claims Division in Washington. Although it was to salmon canning and the solution of its varied problems that he gave most of his attention, the benefits of his pioneering work in the application of chemical and physical science and technology accrued to many phases of seafood canning.

Dr. Clark was born in Boston, Mass., in 1886, graduating cum laude in chemistry from Harvard University in 1908, and obtaining his master and doctorate degrees from Columbia University in 1909 and 1910, respectively. For a time he was a chemistry instructor at Harvard and at the Cornell Medical College and served as chemist for the New York Botani-

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E. C. Kellogg

Edgar C. Kellogg retired August 1, concluding 37 continuous years of service on the staff of the National Canners Association, during which time he distinguished himself in a wide variety of Association activities. Mr. Kellogg is best known to the current membership for his work in handling transportation details at the headquarters office and at the annual conventions. He has served also as purchasing agent and building and grounds superintendent at both the present and former Washington headquarters locations. As a loyal and energetic staff member, he made the Association's interests his own and was unstinting in his willingness to serve its members. Mr. Kellogg served under 34 N.C.A. presidents, starting with the late Frank Gerber in 1919, and worked at every one of

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QMC Requirements for Three Tomato Products

Tentative requirements for tomato catsup, tomato juice and tomato paste from the 1956 pack to meet the requirements of the armed forces were announced July 31 by the Department of Defense.

Procurement will be effected by the various Market Center offices of the Army Quartermaster Market Center System, with headquarters at 226 W. Jackson Blvd., Chicago 9, Ill.

Prepared by the Army QMC, the following estimated requirements, subject to modification, are listed to aid

industry in planning 1956 production. Grades and desired can sizes, along with conversions using *Army Supply Bulletin SB 10-485* from pounds to cases, are indicated:

Item	Grade	Can Size	Quantity (*cases*)
Catsup, Tomato..	A (Fancy)	No. 10.....	492,209
		14-oz. Bottle..	336,619
		Total....	828,828
Juice, Tomato..	A (Fancy)	No. 2.....	63,373
		No. 3 Cyl.....	916,830
		Total....	980,203
Tomato Paste....	A (Fancy)	No. 10.....	275,181
		Total....	275,181

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the 1956 fiscal year, has been reported by the Agricultural Marketing Service, USDA, at 2,307,407,000 pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION FOR FISCAL YEAR, 1956

	3 Lbs. & over	Under 3 Lbs.	Total
	(*thousands of pounds*)		
Luncheon meat...	194,114	146,076	340,190
Canned hams.....	231,804	6,727	238,532
Beef hash.....	3,453	75,056	78,509
Chili con carne....	8,793	140,633	149,426
Vienna sausage...	2,039	61,030	63,069
Frankfurters and wieners in brine.	122	3,291	3,412
Deviled ham.....	.....	9,360	9,360
Other potted and deviled meat products.....	12	41,604	41,616
Tamales.....	2,196	32,413	34,609
Sliced, dried beef..	239	4,341	4,580
Chopped beef.....	100	24,070	24,170
Meat stew.....	1,161	97,158	98,318
Spaghetti meat products.....	2,360	75,412	77,772
Tongue (not pickled).....	813	2,146	2,959
Vinegar pickled products.....	11,247	18,558	29,804
Sausage.....	142	8,987	9,129
Hamburger.....	3,435	92,982	96,417
Soups.....	22,042	571,775	593,817
Sausage in oil.....	4,174	4,231	8,405
Tripe.....	193	5,706	5,899
Brains.....	308	2,701	3,009
Loins and Picnics.	28,601	1,395	29,996
All other products 20% or more meat.....	3,274	85,861	89,135
All other products less than 20% meat (except soup).....	5,513	213,165	218,679
Total all products.	526,197	1,724,677	2,250,873

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 2,307,407 thousand pounds.

Wholesale Distributors' Stocks of Canned Foods

A report on stocks of 22 canned foods in the hands of wholesale distributors on July 1 has been issued by the Bureau of the Census, U. S. Department of Commerce.

Fruits—Four of the five canned fruits reported indicated lower stocks than a year ago. Stocks of grapefruit segments decreased 12 percent. Stocks of pineapple were 8 percent below last July 1, 1955. Applesauce and apples were slightly below last year's levels. Red-pitted cherries increased 58 percent over last year.

Vegetables—Total distributors' stocks of the 11 vegetables covered in the July 1 report were below those of a year ago. Stocks of corn and green and wax beans were down 19 percent and 13 percent respectively. Tomato stocks were only 1 percent below stocks on hand July 1 a year ago, but stocks of tomato catsup, chili sauce, showed an 8 percent increase. Beets, carrots, sauerkraut, and tomato sauce showed little or no change. However, pumpkin and squash showed a substantial 24 percent increase over July 1, 1955 stocks. Tomato puree and lima beans showed reductions of 24 and 9 percent, respectively.

Juices—Stocks of tomato juice were reported 11 percent below July 1, 1955. Orange juice and pineapple juice showed smaller reductions. Grapefruit juice and citrus blends showed only slight changes from year-ago levels.

Commodity	July 1, 1955	June 1, 1956	July 1, 1956
	(*thousands of actual cases*)		
Vegetables:			
Beans, Green and wax....	3,204	2,909	2,783
Beans, lima.....	633	n.a.	575
Beets.....	1,097	n.a.	1,087
Carrots.....	394	n.a.	392
Corn.....	4,361	3,835	3,520
Pumpkin and squash.....	313	n.a.	388
Sauerkraut.....	639	672	640
Tomatoes.....	2,919	n.a.	2,880
Tomato catsup, chili sauce.	1,709	n.a.	1,850
Tomato puree (pulp).....	608	n.a.	465
Tomato sauce.....	601	n.a.	612
Fruits:			
Apples.....	449	446	446
Applesauce.....	1,332	1,260	1,305
Cherries, red-pitted.....	335	536	531
Grapefruit segments.....	511	454	447
Pineapple.....	2,048	1,850	1,881
Juices:			
Citrus blends.....	507	501	495
Grapefruit.....	1,034	1,077	1,042
Orange.....	1,453	1,319	1,308
Pineapple.....	1,121	1,074	1,065
Tomato*.....	2,449	n.a.	2,182
Fish:			
Maine sardines.....	235	160	154

n.a.—not available. * Includes vegetable juice combinations containing at least 70 percent tomato juice.

The American Weekly

A five-page Picnic Food Guide entitled "It Tastes Better Outdoors" by Amy Alden, food editor, appeared in the Sunday, June 24, issue of *The American Weekly* magazine. Canned foods were used in most of the menus and recipes.

On the first two pages of the article the menus were given for Pick-up-and go, Patio, Children's Party, and Glamour Hamper Picnics. The foods for each menu were shown in attractive color photographs ready for picnic serving. Miss Alden suggested, "When the breeze blows soft out of the south and somebody sighs, 'What a day for a picnic!'—pick up and go! Toss a basket and cold drink carrier into the car and pick up the ingredients for the picnic at the market. Drive to your favorite spot, then open and serve. No work, no worry, no fuss."

The following canned foods were used in the menus and recipes: potato sticks, baked beans, vegetable juice cocktail, cranberry sauce, Vienna sausage, onions, apricots white potatoes, mushrooms, catsup, meat balls in gravy, figs, luncheon meat, pineapple, pineapple juice, sweet potatoes, tomato sauce, grapefruit sections, peaches, deviled ham, and ripe olives.

Canned Meat Production, 1955

Production of canned meat under federal inspection in 1955 totaled 1,508 million pounds, of which 1,447 million pounds was for civilian use, according to a report by the Agricultural Marketing Service of USDA on *The Livestock and Meat Situation.*

Military and foreign uses were a predominant part of total production during the war, and in 1943 canned meat production topped 2 billion pounds. The output of canned meat declined sharply after the war and trended upward after 1949. According to the report, civilian consumption had risen to 10 pounds per person last year.

Imports of canned meat have expanded in recent years, with declines in canned beef more than offset by larger imports of canned pork.

The West North Central states produced 36 percent of all canned meat in 1955, and the East North Central 31 percent, for a combined total of more than two-thirds of the U. S. output. The same region turns out nearly 60 percent of all carcass meat.

The North Atlantic states produced 17.5 percent of all canned meat last year, giving that region a higher posi-

tion for canning than for slaughter, since only 10 percent of all meat is produced there.

The West North Central region leads in the production of canned luncheon meat. More beef hash is produced in the East North Central states than in all other regions. The New England states rank first in the output of hamburger, roasted or corned beef, meat and gravy.

The following table shows the production of selected canned meat items (excluding soup) under federal inspection for civilian use in 1955, by regions:

Region	Luncheon meat	Beef hash	Hamburger, roasted or corned beef and meat and gravy	All other	Total
	(thousands of pounds)				
North Atlantic	1,958	3,960	10,724	236,267	252,909
East North Central	81,946	49,854	5,161	307,101	444,062
West North Central	192,974	15,208	6,182	308,046	522,470
South Atlantic	835	1,532	4,143	14,032	20,542
South Central	3,489	1,176	3,869	115,220	123,754
Western	737	2,294	2,241	77,548	82,820
United States	281,939	74,084	32,320	1,058,214	1,446,557

Business Indicators

Output of farm products in 1956 is likely to be below the record levels reached in 1955. While production of livestock products probably will top last year's peak, crop output will likely be substantially below the near-record crop outturn of 1955 if weather conditions are average the rest of the year. According to July 1 indications, acreage of all crops harvested will be down about 1 percent from last year.

Meat production in the remainder of 1956 will probably fall below a year earlier. But with total output in January-June nearly a tenth above a year ago, the total for this year will likely be a record.

Demand for farm products is supported in part by a steady uptrend in consumer disposable income. The increase during April-June, according to advance estimates, was 4.6 billion dollars, or about 1½ percent. Hourly earnings have advanced steadily, and employment also has been rising, reaching an all-time record in June.

Livestock and Meat

Total production of meat this year will probably be large enough to provide about 162 pounds for consumption per person, a pound more than last year. Consumption of beef is likely to rise about 2 pounds to around 83 pounds, the fourth new high in a row. Consumption of pork may decrease about 1 pound to 65 pounds.

Fruit

If the 1956 deciduous crops turn out as indicated on July 1, total production will be about 5 percent smaller than in 1955. Prospective production of peaches, dried prunes, and strawberries is much larger than in 1955, that of fresh plums is moderately larger, and that of pears is a little larger. However, the crop of grapes is moderately smaller, and those of commercial apples, apricots, and cherries are considerably smaller.

Packers' stocks of 9 items of canned deciduous fruits (apples, applesauce, apricots, sour cherries, sweet cherries, fruit cocktail and mixed fruits, peaches, pears, and plums and prunes) on June 1, 1956, the start of the new season for canning, totaled about 28 percent larger than a year earlier. Stocks of only apples and applesauce were smaller. On June 30 stocks of canned citrus sections and salad held by Florida packers were about 18 percent under a year earlier.

Weekly output of frozen orange concentrate in Florida during May and June has run heavier than in the same period of 1955, and the season total by July 7 was a little over 70 million gallons, 8 percent larger than in 1954-55 and a new record. During the current season, retail prices of frozen orange concentrate have been somewhat higher than a year earlier and movement to household consumers has been a little lighter. Stocks held by Florida packers on June 30 were about 8 percent larger than a year previously. In Florida, the 1955-56 pack of canned citrus juices was 3 percent larger than in 1954-55. Stocks on June 30, 1956, were down 10 percent. But stocks of frozen concentrate for lemonade held by California packers on June 23, 1956 were up 14 percent.

Vegetables For Processing

Carryover stocks of commercially canned and frozen vegetables, excluding frozen potatoes, at the beginning of the 1956 pack year were substantially smaller than those of a year earlier. However, prospects point to a larger pack this year than last. Reports in early July indicate that aggregate acreage of 10 vegetables for commercial processing is 9 percent larger than in 1955. However, unfavorable weather east of the Rocky Mountains delayed planting and early development of a number of crops. Of the processing crops for which production estimates are currently available, tonnage of winter and spring spinach, which usually makes up about three-fourths of the annual total, was 12 percent larger than a year earlier; tonnage of snap beans for processing is expected to be slightly larger than last year, while indicated tonnage of green peas is 14 percent larger.

Indications are that the prospective larger pack in 1956 will more than offset the smaller carryover stocks. Aggregate supplies of processed vegetables in the 1956-57 marketing season are expected to be moderately larger than those of a year earlier.

Potatoes and Sweet Potatoes

Potato production in 1956, excluding the crop for fall harvest, is currently indicated at 77.2 million hundredweight, 2 percent less than last year and 1 percent more than the 1949-54 average. About 1 percent more potatoes than last season are in prospect for summer harvest. The first forecast of fall production will be released August 10. Acreage of fall crop potatoes was estimated on July 1 to be about the same as last year's.

First production estimates of the Crop Reporting Board place the probable output of 1956 crop sweet potatoes at 15.7 hundredweight. This is about 25 percent less than was produced in 1955 and 22 percent less than the 1949-54 average. The sharp decline in prospective production resulted from a 16 percent cut in acreage and a 10 percent reduction in estimated yield.

Demand for 1956 crop sweet potatoes is expected to be about the same as in the previous year. If the substantially smaller production materializes, prices received by growers for sweet potatoes in the 1956-57 marketing season are expected to average much higher than the low prices received for the 1955 crop.

Dry Beans and Peas

Production of dry edible beans in 1956 is estimated at 16.1 million 100-pound bags (cleaned basis). This is 5 percent below that of 1955 and about the same as the 1949-54 average. Carryover stocks also will be smaller than in 1955. While total prospective supplies of dry beans are about 12 percent smaller than last year, they appear to be adequate to meet domestic and usual export requirements.

Prospective production of dry peas at 4.8 million 100-pound bags (cleaned basis) appears to be considerably in excess of domestic and usual export requirements. Although more peas than usual will be needed for restocking purposes, the large supplies available in this 1956-57 marketing season are expected to result in prices to growers averaging much lower than those of a year earlier and well below the average of the past four seasons.

Use of Canned Foods by Girl Scouts Publicized

A generous amount of publicity on the considerable use of canned foods during the recent annual Girl Scout Senior Round Up is appearing in current newspapers. Illustrated feature stories, many of them in spreads of three- to four-column width, have appeared in 12 newspapers thus far as follows:

Charleston (S. C.) Evening Post, Mobile (Ala.) Press Register, Amarillo (Tex.) Globe Times, Amarillo (Tex.) Daily News, Mount Vernon (N. Y.) Daily Argus, Bridgeport (Conn.) Sunday Post, New Rochelle (N. Y.) Standard Star, New Bedford (Mass.) Standard Times, White Plains (N. Y.) Reporter Dispatch, Jersey City (N. J.) Journal, Washington (D. C.) Star, and Philadelphia (Pa.) Inquirer.

Clippings and tearsheets are expected from many more papers, since about 50 newspapers were provided with copy on request.

The Girl Scouts of the U. S. A. organization turned over the assignment of covering the food aspects of the annual Round Up to Dudley-Anderson-Yutzy, the agency employed to conduct the N.C.A. Consumer and Trade Relations program. Two DAY reporters and one photographer were on duty at the Highland State Recreation Area in Milford, Mich., during the encampment, writing and releasing on-the-spot stories and photos. Pictures of the various patrols engaged in different aspects of meal preparation and serving illustrated the prominence of canned foods in the daily meals served to the 5,000 Girl Scouts at the camp. The individual patrol pictures were serviced to the local papers of the given patrol.

In the general release giving details of how the girls prepared and cooked their own meals the prominence of canned foods was again emphasized. The food supply for the encampment entailed 60 tons of milk; more than 14 tons of meat; 27 tons of fresh vegetables; 17 tons of fresh fruits; nearly 34 tons of canned vegetables, fruits, juices, meat, fish, and soup; 45,000 fresh eggs; nearly 160,000 loaves of fresh bread; 3 tons of butter; 3600 packages of cocoa; and almost 3,500 dozens of cookies.

The story described how the food was issued to the girls and how each patrol managed its own meal preparation and service. The references to the numerous usages of canned foods are plentiful in the copy, which for the most part was used almost verbatim in the clipping samples sent in to date. The INFORMATION LETTER will publish a final recapitulation of the widespread use of this publicity when all returns are in, including the use of a four- to five-picture release prepared for a Kings Feature Service layout.

Better Homes and Gardens

"That's the trend—meals fast as scat, but as tempting as if they'd kept you busy all day. Call on canned, frozen, and packaged foods, serve them with your own 'monogram' ", says the introduction to the article, "How To Be A Mealtime Artist," in the August issue of *Better Homes and Gardens* magazine.

The article is well illustrated with handsome color photographs and includes menus and recipes. The canned foods used are mushrooms, water chestnuts, chicken, pimiento, tomato sauce, peaches, pineapple, catsup, mandarine orange sections, deviled ham, and tomato and cream of chicken soups.

"Canned Meat Fix-Ups," another article, consists of four recipes. In these canned luncheon meat, pineapple, pork sausages, tomato sauce, chopped ham, mushrooms, chicken, and pimiento are used. Each of the recipes is illustrated with a black and white photograph.

Both articles are punched for easy inclusion in the Better Homes and Gardens Cook Book.

Town Journal

Appearing in the July *Town Journal* is the article "I Make Plain-Jane Dishes a Treat with Ripe Olives" by Lorraine S. Wallihan.

Mrs. Wallihan says, "If you think of ripe olives only as glistening additions to a relish tray, you don't live in California. Here this fruit first gained a foothold; and here cooks first added ripe olives to simple dishes to give them elegance.

"I'll never forget my surprise, when I moved from upstate New York to the West Coast, at the miracle of flavor-rich ripe olives in many dishes, and especially in entrees. Almost before I knew it I was borrowing tricks from my neighbors' kitchens and coming up with a few of my own."

Seven recipes using ripe olives are given. Along with the olives, canned onions, tomato sauce, pimientos, tomatoes, and tuna are used.

Woman's Day

In the July issue of *Woman's Day*, the popular magazine sold through A & P Stores, is an interesting seven-page article entitled "July Cookbook." Forty-two canned foods are used in the article.

Menus and recipes for the main meal of the day are presented in interesting calendar style, giving them for each day of the month. Three pages of color photographs show some of the main dishes, desserts, and "appealing cold plates that can be quickly prepared from foods you have in your refrigerator or on your cupboard shelf." About the main dishes and desserts, the authors say, "Quick main dishes and desserts to prove you can have tempting meals even if you spend more time on the beach than in the kitchen."

This Week Magazine

Food Editor Clementine Paddleford's, "How America Eats" article in the Sunday, July 22, issue of *This Week* magazine was entitled "Salad Sandwich." She described it as "A new creation: spicy chicken salad piled between slices of pineapple."

Miss Paddleford said, "The salad mixture is surprisingly delicious in its combination of flavors and textures: crisp celery, tender-meated chicken, the ginger giving its sharp, spicy bite. Add to this the crisp goodness of the juicy sweet pineapple and you have a creation of distinction." The recipe, using canned pineapple and pimiento, was shown in an attractive color photograph.

Parents'

An article featuring many canned foods, "15 Balanced Lunches for Children" by Blanche M. Stover, food editor, appears in the July *Parents'* magazine.

The author begins, "During carefree vacation days, when family meal schedules are relaxed, there's a tendency to slight the noon meal. And that's too bad because children need a good lunch every day of the year." She suggests using the nourishing, easy-to-prepare lunches as a pattern for other lunches. Each menu is accompanied by a black and white photograph showing the lunches served and ready to eat.

Twenty-eight canned foods are used in the suggestions.

Canned Blackberry Grades

The U. S. Department of Agriculture announced July 31, a proposed amendment to USDA grade standards for canned blackberries and other similar berries such as boysenberries, dewberries, and loganberries. The amendment would provide for the following changes in the recommended minimum drained weight requirements for canned blackberries:

Can Size	Extra Heavy and Heavy Sirup	Light Sirup and in Water
8 ounce	No change	No change
No. 303	¾ oz. less	½ oz. less
No. 2	¼ oz. less	¼ oz. less
No. 10	1 oz. less	4 oz. less
No. 10 (heavy pack)	No change	No change

Interested persons have until October 3, 1956, to submit views or comments on the proposed amendment to the Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Kellogg

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the annual N.C.A. conventions held during his term of service.

He is a life long resident of the District of Columbia where he attended public schools and business college. His first employment was with the U. S. Department of Commerce from whence he transferred to trade association work, taking a job with the U. S. Chamber of Commerce to organize their filing and mailing systems during the formative years of that group. His service at the Chamber was interrupted when he enlisted in the air force for World War I, serving in the First Provisional Wing at Mineola, L. I.

Mr. Kellogg joined the N.C.A. staff in December, 1919. At N.C.A. he organized systems of filing, mailing and general office procedure, and was soon involved in details of many of the early Association activities, such as the "Seal of Inspection" project, and the annual Canned Foods Weeks. He assisted with the INFORMATION LETTER and was for many years in charge of the production not only of the LETTER, but of all N.C.A. publications, supervising all printing, supplies, and purchasing. He was also office manager and in charge of much of the personnel work.

His handling of transportation details also began early and was particularly heavy during the period of the National Recovery Act and World War II, which involved numerous meetings and trips of members in and out of Washington.

Mr. Kellogg managed the press and duplicating rooms during most of the prewar Convention years. In this period he saw the expansion and departmentalization of the N.C.A. and played some part in the organization of office details for each new activity.

He had been in charge of the enlargement of the former headquarters building at 18th and H Streets, and later was active with many of the details connected with the building program for the present location. In fact, it was Mr. Kellogg who first found the 20th Street location and reported it back to the Building Committee.

For a number of years, Mr. Kellogg ranked high among District bowlers. He is also an expert amateur cameraman, many of his pictures having become part of the pictorial record of Association activities and some having been published in the canning trade journals. A friendly and companionable man, he enjoys the esteem and affection of his associates and has made many friends for the Association outside its ranks.

Clark

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cal Garden. His entrance into food technology took place when he joined the U. S. Bureau of Chemistry of the U. S. Department of Agriculture in 1913 as a food investigation chemist and assistant to the chief of the Bureau, which he served for six years. The administration of the Food and Drug Law was a function of the Bureau at the time, and from this early association perhaps derives much of the success Dr. Clark enjoyed in his life-long cooperation in programs leading to high standards of quality for canned salmon. He is credited for much of the willingness of FDA to work closely and on a basis of trust with the salmon industry. At the last N.C.A. Convention FDA Commissioner George P. Larrick referred to the Better Salmon Control Plan as one of the outstanding examples of industry and government cooperation, describing it as very definitely in the interests of industry, government, and the consuming public.

Dr. Clark was under assignment to the U. S. Food Administration for fishery investigations in 1917-18, and it was his work in this connection as well as with the Bureau of Chemistry that attracted the recognition of the National Canners Association. The late Frank E. Gorrell, founding Secretary of N.C.A., named Dr. Clark Director of the Northwest Branch Laboratory when it was established in 1919 during a period of rapid growth of Association research programs. He has fulfilled this office with distinction for 37 continuous years since that time, and has in addition served for many years as Secretary-Treasurer of the Association of Pacific Fisheries.

Dr. Clark is a Fellow of the American Association for the Advancement of Science, and the American Institute of Chemists. He is a member of the American Fisheries Society, the Association of Harvard Chemists, the Institute of Food Technologists of which he was trustee from 1949-51, and the American Society of Biological Chemists Locally he is a member of the Seattle Municipal League, Seattle Symphony Orchestra, and on the Board of Governors of the English Speaking Union for the State of Washington. He was president of the Harvard Club in 1935 and 1936, and is a member also of the Monday, Washington Athletic, University, and Rainier Clubs.

He has made numerous contributions to the scientific literature on canned seafoods, among them:

A Chemical Study of Food Fishes, with Lloyd H. Almy, *Journal of Biological Chemistry*, Vol. 33, No. 3, 1918;

Examination of Canned Salmon, with R. W. Clough, C. R. Fellers and O. E. Shostrom, N.C.A. Northwest Branch, 1923;

A Chemical Study of Canned Salmon, with Shostrom and Clough, *Industrial and Engineering Chemistry*, Vol. 16, No. 3, March, 1924;

A Study of Gases in Canned Foods, University of Washington, 1925;

Crystals Found in Canned Salmon Are Not Glass, with Clough, N.C.A. Northwest Branch, 1925;

Canned Salmon: A Five Year Correlation Study of Certain Quality Factors, with Fellers and Clough, University of Washington, 1926;

Nutritive Value of Fish and Shellfish, U. S. Department of Commerce, 1926;

Salmon Inspection, with Clough, American Public Health Association, 1934; and

Bacteriological Survey of Canned Salmon, with O. B. Williams, *Food Research*, Vol. 7, No. 3, 1942.

Time Ruling

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The amendment is significant to N.C.A. members who must on occasion call their employees back to the canning plants to meet emergencies. As long as the canner has no union agreement requiring pay for emergency travel time, no extra payments for the time spent traveling to and from work will be required.

Purchase of Canned Fruits and Juices Authorized

The U. S. Department of Agriculture has issued to Burma authorization to finance the purchase of $114,400 worth of canned fruits and juices from United States suppliers under Title I of Public Law 480.

The authorization, No. 33-06, provides for the purchase of approximately 385.8 tons (but not limited to that quantity) of any or all of canned fruits and juices of the following varieties produced in the continental U. S.: apricots, figs, peaches, pears, purple plums, sweet cherries, fruit cocktail, cranberries, RSP cherries, orange juice, lemon juice. Quality and packaging are to be as specified in contracts between suppliers and importers.

Sales contracts made between suppliers and importers from August 7 through November 30 will be eligible for financing. Delivery will be made no later than December 31, either to importers c. & f. or c.i.f. Burmese ports or f.a.s. vessel U. S. ports.

Further information regarding the program may be obtained from the Foreign Trade Programs Division, Foreign Agricultural Service, U. S. Department of Agriculture, Washington 25, D. C.

Canned Foods for VA

The Veterans Administration, General Supplies Section, Procurement Division, Supply Service, Washington 25, D. C. has invited sealed bids to furnish the following canned foods:

BEANS, LIMA—6,500 dozen No. 10 cans, complying with Federal Specification JJJ-B-126d; Type I(a) of 1(b); tiny, small, medium or large Extra Standard (Grade B), or equivalent in No. 2 and No. 2½ cans; f.o.b. origin or destination. Bids due under S-34-57 by August 27.

BEANS, LIMA, DIETETIC (Sodium Restricted)—4,600 dozen No. 303 cans, complying with Federal Specification JJJ-B-126d; Type I(a) of 1(b); tiny, small, medium or large, Extra Standard (Grade B), sodium content shall not be more than 5 MG. per 100 grams, or equivalent in No. 2 cans; f.o.b. origin or destination. Bids due under S-34-57 by August 27.

CATSUP, TOMATO—6,325 dozen No. 10 cans, complying with Federal Specification JJJ-C-91b, Type I, Fancy (Grade A), f.o.b. origin or destination. Bids due under S-27-57 by August 28.

SAUCE CHILI—1,450 dozen No. 10 cans, complying with Federal Specification EE-S-71c; f.o.b. origin or destination. Bids due under S-27-57 by August 28.

TOMATOES, DIETETIC (Sodium Restricted)—12,500 dozen (this invitation first published in the INFORMATION LETTER of July 21, is now amended as of date of opening of bids), No. 303 cans, Extra Standard (Grade B), complying with Federal Specification JJJ-T-571b, Type I; or equivalent in No. 2 cans; f.o.b. origin or destination. Bids due under S-15-57 by August 22.

PLUMS—2,100 dozen No. 10 cans, complying with Federal Specification Z-P-491b, Type II or III, Choice (Grade B); green gage or yellow egg, packed in heavy sirup, or equivalent in No. 2 and No. 2½ cans; f.o.b.; origin or destination. Bids due under S-28-57 by August 28.

Status of Legislation

The final Status of Legislation for the 84th Congress will be presented when the President's action on a number of bills passed in the closing days of the session becomes known. Last week's issue of the INFORMATION LETTER reported the action that had been taken in Congress through adjournment date on the measures that have been followed by the Association.

Packaging and Materials Handling Program Planned

Robert C. Lanphier, Deputy Assistant Secretary of Defense (Supply and Logistics) and William S. Stolk, president of American Can Company, will keynote the military and industrial aspects of the Second Joint Military-Industry Packaging and Materials Handling Symposium scheduled for Washington on October 9, 10, and 11, the Air Force has announced.

The dates for the packaging and materials handling symposium immediately precede those of the annual convention of the Quartermaster Association set for October 11 and 12 (see June 30 INFORMATION LETTER). Thus, canners interested in government aspects of packaging, food supply and procurement will be able to attend both programs in one trip.

Canners planning to attend the Quartermaster Association's annual Convention are reminded to submit, before September 1, any questions they wish answered or discussed at the Food Seminar on October 12. Questions may be sent to N.C.A. headquarters for referral to OQMG.

The program will include panels on Package Testing Programs and Techniques, Humidity Control in Packages and Warehouses, Barrier Materials, Developments in Cushioning Materials, Packaging Cost Determination, New Concepts in Packaging, and Reinforced Plastic Containers.

Materials handling panels will deal with Selection and Utilization of Powered Industrial Truck Equipment, Exploiting the Unit Load Concept, Warehouse and Supply Operations, Freight Terminal Operations, New Concepts in Materials Handling, Loading Operations, and Production Operations.

The program also will include presentations entitled Future Air Freight Handling System, Management Recognition of Packaging and Handling, Packaging and Handling in Amphibious Operations, Foreign Packaging and Materials Handling Developments, Packaging and Handling for the Army of the Future, Unitization in Industry, and Mobile Support of the Fleet: The Handling and Packaging Problems.

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